



ISLAND TIME



Drag BRUNCH

10:30AM – 3PM

Deviled Eggs 7

Curry Pickled Eggs, Caramelized Onion, Candied Bacon

Southern Bread 9

Fresh Black Pepper Biscuits and Southern Cornbread with Homemade Pepper Jelly and Honey Butter

Jerk Plantains 6

Oven Roasted Jerk Plantains with Vegan Pineapple Aioli

Biscuits & Gravy 12

Two Black Pepper Buttermilk Biscuits topped with House-made Sausage Gravy with side of Fruit and Roasted Potatoes

Shrimp and Grits 14

Blackened Jumbo Shrimp and a Rich Creole Sauce over Creamy Cheddar Grits

Peach Cobbler French Toast 11

Lots of Peaches in this Creamy French Toast topped with Whipped Cream

Mangu' 10

Mashed Plantains topped with Sausage, Egg and Pickled Onions with side of Avocado and Tomato

Caribbean Quiche 12

Savory Crustless Quiche with Jerk Chicken, Peppers, Onions, Tomatoes and Cheddar with a Side of Fruit

Pork Belly Hash 15

Southern Cornbread topped with Pork Belly, Corn and Sweet Potato Hash, Runny Egg and Smoked Tomato Hollandaise

Charred Cauliflower Steak 13

Charred Cauliflower Steak Topped with a Vegetable and Farro Hash Tossed in a Collard Greens Pesto

House Specialties

MIMOSA SPECIAL

Bottle of Bubbles and Glass of Juice

Wycliff Brut \$15

La Luca Prosecco \$35

Piper-Heidsieck \$65

Mimosa \$3 Dbl \$6

Champagne with Your Choice of Juice
OJ, Mango, Cranberry, Pineapple, Peach, Pear,
Guava

Bloody Mary \$7

Vodka, Mr & Ms T's Bold

Island Spritz \$7

Amaro, Champagne and Splash of Soda

Tropical Refresher \$7

Vodka, Choice of Juice, Key Lime Juice and
Champagne

PopMosa \$6

Gourmet Popsicle in a Glass of Champagne

Popsicle Flavors

By Peak Season Pops Using Fresh Local Ingredients

Ask your Server for Current Flavors

FROZEN DRINKS

Pink Lemonade—Vodka, Lemonade,
Champagne

Sangria—Sangria, Cranberry/Pomegranate

Surprise—Ask Server for today's Selection

The Swirl—Mix of any Two Frozen Drinks